

Amendments to the Claims:

The listing of claims will replace all prior versions, and listings of claims in the application:

Listing of Claims:

Claim 1: (original) A soybean noodle comprising 4 to 10 parts by weight of soybean powder and 2 to 4 parts by weight of wet bean-curd residue with water content of 60%~80%.

Claim 2: (previously presented) The soybean noodle of claim 1, wherein said noodle comprises 7 part by weight of soybean powder and 3 part by weight of wet bean-curd residue with water content of 60%~80%.

Claim 3: (previously presented) The soybean noodle of claim 1, wherein said noodle further comprises 0.5 to 2 parts by weight of soybean protein powder.

Claim 4: (previously presented) The soybean noodle of claim 3, wherein said noodle comprises 6 part by weight of soybean powder and 3 part by weight of wet bean-curd residue with water content of 60%~80% and 1 part by weight of soybean protein powder.

Claim 5: (previously presented) The soybean noodle of claim 1, wherein said wet bean-curd residue with water content of 60%~80% is a byproduct from the production of soybean protein powder processing from the soybean under the condition of low-temperature.

Claim 6: (previously presented) The soybean noodle of claim 1, wherein said soybean powder is defatted 50%.

Claim 7: (currently amended) The soybean noodle of claim 1, wherein said noodle can be used to produce instant noodles, silky bean milk rolls, and silky bean curd ~~and so on according to the conventional method in noodle-making field.~~

Claim 8: (previously presented) A method for preparing a soybean noodle of claim 1, said method comprising the following sequential steps:

- 1) pretreatment: a dry soybean being peeled and defatted 50~100% by extruding and then the defatted soybean being crushed into powder of 70-120 mesh size;
- 2) preparing the following materials: 4 to 10 parts by weight of the said soybean powder, 2 to 4 parts by weight of wet bean-curd residue with water content of 60%~80% and 0.5 to 2 parts by weight of soybean protein powder being weighted;
- 3) the soybean powder being uniformly mixed with wet bean-curd residue and soybean protein powder, then the mixture being extruded and aged to finished noodle product within 1~5 minutes at a temperature of 100~190°C and at a pressure of 6~8 atm using the extruder, and said noodle being finally shaped into strip-like, filar or sheet-like.